Zesty Grilled Shrimp and Veggie Skewers

Juicy grilled shrimp paired with tender zucchini, colorful peppers, and sweet onions for a low-carb, high-protein meal perfect for lean muscle support.

Servings: 2 **Time:** 30 minutes

Ingredients

- 12 oz raw shrimp, peeled and deveined
- 1 medium zucchini, sliced into 1/2-inch rounds
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 small red onion, cut into wedges
- 2 tbsp olive oil
- 1 tbsp lemon juice
- 2 cloves garlic, minced
- 1 tsp smoked paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- Wooden or metal skewers

Instructions

1. If using wooden skewers, soak them in water for 20 minutes to prevent burning.
2. In a bowl, combine olive oil, lemon juice, minced garlic, smoked paprika, salt, and black pepper to create the marinade.
3. Add shrimp to the marinade and toss to coat evenly. Let marinate for 10 minutes.
4. Thread shrimp, zucchini slices, bell pepper pieces, and onion wedges alternately onto the skewers.
5. Preheat your oven broiler or grill to medium-high heat.
6. Place the skewers on a baking sheet lined with foil if broiling, or directly on the grill rack.
7. Cook for 3-4 minutes per side, turning once, until shrimp are pink and opaque and vegetables are slightly charred but tender.
8. Remove from heat and let rest for 2 minutes before serving.

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